



“Deluxe Congee”

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 cup of long grain Chinese white Rice
- 10 cups of chicken stock, diluted with some water (you might need to add more stock or water during the cooking process, as it might thicken.)
- Salt and pepper
- Cha siu pork (I used leftovers lol.)
- Some pieces of cut chicken
- Pieces of bay scallops
- Pieces of white fish or salmon

- Ginger, cut into slivers.
- Green onions, cut up.
- Sesame seed oil
- Monosodium Glutamate

Instructions

This is congee I make when I am hungry, have time and patience to stay at the stove and stir. Enjoy~

1. In a big pot, add the water and stock.
2. Add the rice and let it simmer with lid on for a while. Bring to a boil.
3. Remove lid, stir, add the meats and put cover again. Bring to a slow simmer for 1 hour and 30 minutes to 2 hours, until it's creamy consistency. Come back and forth to check, stir, and make sure it's not over-thickened. Add stock or water to

keep right consistency. Add sesame seed oil and msg to taste.

4. Remove from heat afterwards, and add the cha siu pork, ginger and green onions as garnish. Serve with chinese fried donuts and soy sauce.